

# Sweet and Briney Kelp Relish

## Ingredients

- 1.5 oz. dried kelp
- ½ medium-sized onion, roughly chopped
- 1 medium-sized carrot
- 1 tsp. fresh ground ginger
- ¼ cup granulated sugar
- ½ cup rice wine vinegar
- 1 tsp. salt

## Steps

1. Place your dried kelp in cool water, and soak for 10 minutes to rehydrate. While the kelp soaks, grate the ginger and carrots. Drain from the water from the kelp and add to a saucepan with the onion and one-half cup water. Use an immersion blender to chop the kelp and onion.

2. Add the ginger, carrots, sugar, vinegar, and salt to the saucepan with the kelp. Bring to a simmer, and simmer for around 5 minutes to thicken. Allow to cool, and store in an airtight container in the fridge.

